

JCCoE Food Net



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JCCoE Mission

Assist in preparing the Quartermaster Corps for the conduct of its logistics support mission through effective and efficient leadership, training and directorship of the Army Food Program.

Train soldiers, civilians and members of other services/countries in Army subsistence and food service for wartime, garrison and field training, hands-on training, training as we fight and training to standard.

Develop Army subsistence and food service concepts, doctrine, systems, force structure, and material requirements in wartime, garrison, and field training to include sustaining combat ready forces operating in both a joint and a combined environment to meet worldwide commitments.

Ensure the Joint Culinary Center of Excellence sustains, maintains, and optimizes available resources to carry out its mission.

Message from the JCCoE Director

Greetings Food Service Warriors and welcome to the July 2010 issue of the Army Food Net. It's great to know we are America's finest for military food service! Our continued fight for Freedom and Democracy remains unwavering and our military perseveres as the best in the world. I want to personally thank Ray Arnold, Dave Staples, Priscilla Dolloff-Crane and Fred Jackson and all responsible for making the Army World Wide Food Service Conference and contribution to the Quartermaster Symposium another successful and prosperous event. This will be my final submission as Director, Joint Culinary Center of Excellence and wanted to thank the incredible team for a magnificent 2 years of support. The Army, food service industry and civilian patriots are truly blessed to have dedicated professionals as yourselves. As I proceed to my next rendezvous with destiny at the US Army War College, I wanted to welcome my successor, LTC Rossie Johnson. He will continue carrying the torch of excellence as I've attempted to do during my tenure. Lastly, God Bless all of you who are serving abroad, the US Army and God Bless the United States of America.



Feed The Force!!!
ROCK 6 Out!

Message from the Director of Operations

What We Need

By

David P. Staples, Director of Operations
, ACES Operations Directorate,
Joint Culinary Center of Excellence



What I want to discuss with you, the Food Service professional, is what the ACES Operations Directorate (ACES OD), JCCoE needs from you! While I know you have many, many actions/missions on your plate, not to mention all the last minute hot things that happen daily, we need your input pertaining to the Army Food Program.

ACES OD has a few lines of communication to the field requiring your input to ensure the food program is heading down the right path both for your success and for ours in meeting the goals and objectives of our feeding mission. One is the Army Food Program Advisory Board (AFPAB) which meets in person and by video-teleconferencing every six months. The second is the Army Food Net, our newsletter on all kinds of topics addressing personnel and professional technical knowledge within the food service community.

These venues are very important. Even more so now with the budget reductions hitting all of us restricting travel to important training events like the Army Worldwide Workshop that was held on 14-17 June 10, in conjunction with the Defense Supply Center Philadelphia Conference. How do we get you the information and training on the changes in the Army Food Program affecting how you support your Soldiers and the Commanders mission objectives.

The AFPAB needs your input on what is happening in the field so we can address these actions. A forum of this board representatives, you the senior leadership, determine the direction and solutions in providing recommend changes improving our program. Without your input the JCCoE can only determine where we see change and direction to be applied with little or no input from you the Food Service Professionals on the ground. You live and breathe all these actions daily and can best provide the direction in resolving red tape so we can make your job easier and you can focus more on your feeding mission then having to work through the red tape just to put a meal out.

The AFPAB is very important in ensuring direction and policy so that ACES OD can present these ideas at the Department of Defense (DoD) Joint Subsistence Policy Board (JSPB) which provides joint support and the right guidance supporting Army feeding operations. This JSPB is where the ACES OD, JCCoE and the Department of the Army (DA) G4 provides Army actions required to support our Food Service Program. These actions, ranging from Subsistence Prime Vendor, Cataloging, Automation, Contracts, Nutritional Standards and Policy to name a few, are acted upon. If we do not know what is or is not affecting your capabilities to perform your job, we cannot get resolution at the highest level, or we may agree to an action that causes undue impact on your successful execution of your mission. So when we come out to you for topics and information papers on areas of discussion or action, we ask you to take the time to address where you see and what can best benefit our food program both now and in the future.

The Army FoodNet newsletter provides us a way to get you a variety of articles on all matters relating to your food service operation. I require every person assigned to ACES OD to write one article per month based on their mission areas. These articles provide updates, information on new equipment, policy or future standards or just something to consider in improving operations. What I'd like to do is expand this newsletter to include articles from you, the person in the field who daily pushes the buttons in garrison and field to submit articles to share your wealth of knowledge and technical expertise to food service world. They say a picture writes a thousand words so if you have them submit them with your articles to the Concept, Systems and Policy Division (CSPD) or me and we will ensure they are added to the newsletter. Remember we can all benefit from each other's experience in meeting our goals and objectives.

So, help us to help you in making the Army Food Service program effective and efficient in meeting your goals and objectives in having a state-of-the-art and a world-class food service operation.

Thank you for what you do every day in supporting our Soldiers!

Army Strong!

Message from the Director of Joint Culinary Training

Enlisted Aide Training Update at the Quartermaster School

By
Mr. Raymond Beu
Director, Joint Culinary Training Directorate



As the Joint Culinary Training Directorate (JCTD) continues to undergo its major construction project to prepare for the Navy and Air Force entry level food service training, the staff continues to review and update lesson plans and Programs of Instruction to ensure training is current and relevant.

The Enlisted Aide Training Program, centered on two courses – Enlisted Aide Course and Advanced Culinary Training Course, has undergone full course revision and an InterService Training Review Organization (ITRO) study for establishment of Joint courses.

The revision incorporated and updated training based on lessons learned, gap analysis, field input and Services input/requirements. The end state will be a better prepared individual with the foundation and skills, knowledge and abilities to perform the duties of an Enlisted Aide.

Attendance at both courses is required to earn the Z5 skill identifier to be identified and assigned as an Enlisted Aide. The completion of both courses provides students the foundation required to perform the duties and responsibilities of an Enlisted Aide to a General or Flag Officer.

The JCTD staff maintains a future-oriented focus incorporating new concepts, technologies, and best business practices to ensure that we set future Enlisted Aide's up for success.

Nutrition Myths are in JEOPARDY! during 92G10 Training at Fort Lee, Virginia.

By
MAJ Julie Rylander
Dietitian, Joint Culinary Training Directorate

When new 92Gs (Army) and 3381s (Marine) Food Service Specialists arrive at the Joint Culinary Training Directorate for AIT (Advanced Individual Training), they bring a variety of nutrition myths with them.

These Army and Marine cooks-to-be receive nutrition training during their first week of AIT from seasoned Army instructor SFC Dexter Gray (68M Nutrition Care Specialist). He teaches them the nutrition basics and ties it all together by emphasizing their ultimate role in nourishing the force. Warriors (Army) and Devil Dogs (Marines) learn about the six basic nutrients, what a healthy plate looks like, the concepts of MyPyramid, and what types of food and ingredients to limit or to encourage in their diets.

SFC Gray challenges their preconceived nutrition knowledge through a game of JEOPARDY!. Some of the most common myths that he is able to squash involve serving sizes and the healthy plate concept. One of the common myths among trainees involves the appropriate serving sizes for each food group. Warriors and Devil Dogs learn that ½ cup pasta is a serving instead of the 2-3 cups often served in restaurants; and 3 oz. of protein foods are a healthy serving as opposed to the 12-16 oz. steaks that typically appear on menus. Another myth involves plant vs. animal sources of foods; plant based foods comprise a larger portion of MyPyramid than animal based foods. This is in contrast to serving a high proportion of animal foods commonly seen in the typical American diet. These lessons translate into future cooks being able to serve a healthy plate and identify "portion distortion".

When a Warrior or Devil Dog step up to be a contestant on JEOPARDY!, SFC Gray tests their new knowledge as their classmates cheer them on in the background. They are in the spotlight faced with an "answer" tied to a fictitious monetary value. If they are able to come up with the correct "question", we are reassured that our future cooks are better able to nourish our Soldiers and Marines. While the contestant doesn't actually win the cash prize, with their knowledge they will win in the kitchen and ultimately our Soldiers and Marines will win with better nutrition.

What's in your Lunchbox?

By:
Renita Graham, Registered Dietitian



Remember the days of carrying your lunch box to school which was thoughtfully prepared with a sandwich, apple or maybe even some homemade cookies? Although lunch box choices vary differently now, you will soon notice that the Army Box Lunch also known as Meal Kits will have some noticeably big changes in the near future. Beginning on 1 October 2010, commercial meal kits will have to meet nutrition and packaging standards set forth by the JCCoE Quality Assurance Division. The changes in these standards are designed to meet or exceed the Dietary Guidelines published by the USDA/Department of Health and Human Services and comply with the Army nutrition standards in AR 40-25. Additionally with the increased focus on Soldier nutrition, foods provided to Soldiers, whether prepared in the dining facility or a ready to serve commercial product, should help to promote performance, resilience and health, and to decrease the risk of chronic diseases.



So what are some of these changes? First, you will notice that the meal kit will have a nutrition label on the outside packaging which will display the **total** nutrient amounts **for the entire meal**. Individual packages within the meal kit will still need to contain a nutrition label. This allows Soldiers to know what nutrients they will receive from eating the entire meal and allows Soldiers to make informed decisions about which food components will meet their individual nutrient needs. Secondly, you will notice that the nutrition standards for these meal kits focus on limiting saturated fat, trans fat, and sodium; increasing whole grain and fiber; and increasing fruit and vitamin C sources. One of the more pronounced changes is in the decreased sodium level of these kits; although the sodium limit is still not an optimal figure, it is moving in the direction of the national guidelines for incrementally lowering sodium intake. You will also notice that meal kits will provide an improved amount of fiber which is important for digestion, weight control, and improving cholesterol. All meal kits will have to meet the following basic nutrition standards:

Total Fat: no more than 30-35% of total calories

Saturated Fat: less than 10% of total calories

Trans Fat: Zero grams

Cholesterol: less than 100 mg

Carbohydrates: 55% of total calories

Protein: 10-15% of calories

Sodium: less than 1300 mg

Fiber: minimum of 14 grams per 1000 calories

Although there are many nutritional changes, this does not mean a boring meal kit! In fact, there is an opportunity for greater variety and well-liked food components that fall within the nutrition parameters. For example, no longer do “bun” type sandwiches have to be the standard but other bread types such as tortilla or wraps are permitted. Also, the chip component is expanded to include nuts, seeds, crackers, and pretzels. And desserts are not just limited to candy bar or cookies but can include candy pieces, and puddings.

With these upcoming changes, it is important for foodservice managers to check the JCCoE website to find which meal kits have been approved for them to requisition to comply with requirements in AR 30-22, Army Food Program, paragraph 3-38. Meal kits by the same manufacturer are **NOT** necessarily compliant, and should not be procured unless specifically listed. As the national focus on nutrition continues, improving the nutrient quality of meal kits is just one of the ways the Army Food Program is responding to the call of promoting performance and health with the foods served to our Soldiers!

Army Record Information Management System (ARIMS)

By
MSG Randy A. Hill

As the Food Management Assistance Team (FMAT) travels installation to installation we have observed confusion concerning the Army Filing System. Army Dining Facilities continue to utilize the old Modern Army Records Keeping System (MARKS) instead of fully implementing the Army Records Information Management System (ARIMS). ARIMS has been in effect since October 2007 and will continue to be the Army's preferred method of filing records. ARIMS is the method by which Army personnel capture, preserve, and manage records effectively. The major difference between the two is the MARKS system of filing records was large, cumbersome and somewhat confusing. Whereas, ARIMS streamlines the filing process by empowering the controlling office with the tools needed for success. Unless specified by a prescribing directive, ARIMS records can be arranged in a manner that best suits the business (Dining Facility) or references needs of an office. ARIMS provides the user the means to tailor the file system to meet their specific needs.

ARIMS uses web-based tools and technology to provide enhanced capabilities for the identification of records and the indexing and storage of records. ARIMS focuses on the management of long-term and permanent records and allows the business process (Management) to manage the short-term records. This simplifies recordkeeping. All records are categorized as two types which are short-term and long-term. The majority of dining facility records are short term records. Long-Term records are for historical, lessons learned, audit purposes, or research. Short-term records: No value beyond the business process.

All "K" codes apply to short-term records that are kept according to the business process until no longer needed (or until no longer needed for business after an event occurs) not to exceed 6 years.

The "T" codes apply to long-term (retentions over 6 years) and permanent records, with a few exceptions for records involving individual rights and interests. The disposition of files is applied by the servicing Records Holding Area (RHA) or the Army Electronic Archives to which records are transferred. As records meet their maturity date while stored at the RHA, they will ultimately be destroyed.

DFMs and Food Service Personnel (FSP) must ensure ARIMS is not confused with the old Modern Army Record Keeping System (MARKS). When first looking at ARIMS it looks confusing but once your files are setup properly it's the easiest way to maintain records in the dining facility. Remember well maintain files will help your operation run smoother.

The FMAT recommends Managers and Food Service Personnel review the AR 25-400-2 (ARIMS), AR 25-403, Guide to Record Keeping in the Army, and the ARIMS web-site www.arims.army.mil



ARIMS and the DFAC Container Labeling

File Drawer Number 2	K	30-22d	Dining facility operations	(K) 6 MO ACTIVE FY09	Production Schedule (DA Form 3034) Additional Production Schedule Report (PCN-AJK-LW1) Kitchen Requisition (DA Form 4552) Signature Headcount Sheet (DA Form 3032) Headcount Report (DA Form 2970) Headcount/Cash Collected Report Daily Headcount Report Recapitulation of Meal Record (AHC Report) Cashier Closeout Report (AHC Report) Inventory Record (DA Form 3234) Monthly Inventory Recap Sheet for DA Form 3234 (DA Form 3234-1) Weekly Inventory Report Monthly Inventory Report Disposition of Subsistence (DA Form 3034-2) Percent Deviation Report Inventory Disposition of Subsistence Report Strength and Feeder Report (DA Form 5913)
	K	30-22h	Ration request, issue, delivery, and account status files	(K) 6 MO ACTIVE FY09	Batch Update Register Report (PCN-AJK-001) Purchase Request and Commitment (DA Form 3953) Ration Request/Issue/Turn-In Slip (DA Form 3294) Shopping List for Dining Facility Report (PCN-AJK-395) Direct Vendor Delivery Report (PCN-AJK-397) TISA/Vendor Delivery Ticket Ration Control Sheet (DA Form 5914) Request for Issue or Turn-In (DA Form 3161) Turn-In to TISA Transfer Report (PCN-AJK-468) Dining Facility to Dining Facility Transfer Report (PCN-AJK-466)





ARIMS and the DFAC Container Labeling

RECORD DIVIDER					
	K	30-22m	Unsatisfactory subsistence files	(K) 6 MO INACTIVE FY	Unsatisfactory Material Report (DD Form 1608) Report of Discrepancy (SF 364)
	K	30-22z	Garrison ration accounts	(K) 6 MO INACTIVE FY	Statement of Charges-Subsistence Loss (DD Form 362) Statement of Charges Report (PCN-AJK-464) Report of Survey (DA Form 4697) Report of Survey Report (PCN-AJK-462)
Locatin	Record Type	Record Number	Record Title	Disposition Year Type	Folder Titles



ARIMS and the DFAC Labeling

■ The Guide label should contain the information listed below:

- Privacy Act # N/A Event Driven No
- Production Schedules (1-15)
- Disposition Authority N1-AU-00-15
- Additional Disposition Authority
- Record # 30-22d Record Type Keep
- Permanent Record No Duration 1 yr.
- Directive 30-22
- Year Type FY09 Calendar Type NOV 08



Installation Culinary Arts Programs

By
Stephen J. Primeau

The US Army Culinary Arts (CA) program and competition is alive and cooking. This Army program recently showcased its competition at Fort Lee, Virginia, home of the Quartermaster Corps, with exceptional results. The Culinary Arts Program is vital in showcasing our food service professionals and their culinary expertise. Understanding who is responsible for the installation program, budgeting responsibility, training and support is critical in ensuring every installation is represented in this program. The Army Food Program endorses the CA program by providing subsistence to installations to train and develop their teams with the expectation of improving Army food service. AR 30-22, The Army Food Program, Para 3-47, provides guidance for the Army Culinary Arts competition and clearly outlines the objectives of this program, which are (1) to promote growth in the culinary profession with special attention to the tenets of modern culinary development: ability, practicality, nutrition, workmanship, economy, presentation, creativity, and concept; (2) to continually raise the standards of culinary excellence and professionalism in Army food service training to the Soldier; (3) to provide recognition for excellence in culinary skills; and (4) to provide an incentive for competitive programs of IMCOM regions and ACOMs in food service.



Installation of the Year - United States Army Europe (USAREUR) Team.

Joint Culinary Center of Excellence (JCCoE) submits annual competition budget requirements to DCS, G-4 and provides general oversight of the competition. IMCOM is responsible and must budget for all TDY for their representative installations who participate and for all nonfood items used for competition below Army level. All subsistence costs will be funded in accordance with AR 30-22 and charged to the applicable subsistence appropriation. Items not listed in C8900 SL and desired for use require approval prior to procurement. Requests for such items will be forwarded through the IMCOM Region to the Director, JCCoE, ATTN: ATSM-CES-TC, 16th Street and B Avenue, Building 4200, Fort Lee, VA 23801.

Installation Food Program Managers (FPMs) should establish a standard operating procedure (SOP) for budgeting, developing, and equipping their installation teams. This will ensure continuity, improvement and consistency so that their teams remain competitive and funded for the annual competition. Installations should establish places for the team to train and show the viability of the program to the installation command. However, there is some concern that culinary training events on the installations could develop into a potential for misappropriation of subsistence and mis-usage of the culinary personnel and equipment during the training period. Food program managers must be aware of the requirements within DA Pam, paragraph 3-60 for food service training. The FPM or a designated representative will approve subsistence requirements to support authorized installation food service training courses. Subsistence used for training purposes will be charged to the subsistence fund. The installation commander will ensure that procedures are carried out to preclude the unauthorized use and diversion of subsistence items used for training. Procedures for requesting and disposing of subsistence items used for training purposes are contained in DA Pam 30-22, paragraph 3-60.

Subsistence for training purposes will be requested on DA Form 3161, Request for Issue or Turn-In, and submitted to the SSMO (as outlined in chapter 5 of AR 30-22) and will be safeguarded in training kitchens. The DA Form 4552, Kitchen Requisition, will be used to document subsistence items prepared during the training period and the disposition of the end product. Disposition of prepared or cooked subsistence will be documented on the DA Form 4552 as follows: (1) when prepared or cooked subsistence items are consumed in the training kitchen, the instructor-in-charge will make a notation after the last listed subsistence item; such as, "18 students consumed 5 pounds of roast beef." (2) When cooked or prepared subsistence items are found to be unfit for human consumption, the instructor will make a statement on the DA Form 4552, stating the reason and amount of subsistence discarded. The instructor will sign his or her name and rank after the statement. When only a portion of the amount is discarded, the instructor will indicate the amount of subsistence discarded and the amount consumed by the students. (3) When cooked or prepared subsistence is transferred to an appropriated fund dining facility for consumption, the instructor will prepare a DA Form 3161 listing the items and quantity being transferred. The receiving FOS or his representative will sign DA Form 3161, for the amount of subsistence received and retain a copy for his or her records. The signed DA Form 3161 will be maintained with the kitchen requisition to document the transfer of subsistence and final disposition of the products.

FPMs are allowed local purchase authority (Government Purchase Card) to buy commercially available items from approved sources when specific items are not available through the subsistence prime vendor (SPV) program. The FPM should maintain accountability of these items by assigning a management control number (MCN) to any item that is purchased locally and not part of the SPV program and maintain accurate supply transaction data for each item stocked.

Additionally, FPMs should ensure that the installation Culinary Arts Training Program does not become a tool to hold Very Important Persons (VIP) luncheons. AR 30-22, paragraph 3-1 is very clear on the installation commander's responsibilities to supervise and promote the operational efficiency of all Appropriated Funded (APF) food service activities on the installation. The installation commander will establish measures to prevent diversion of subsistence to support social functions. Social functions are defined by the use of Government subsistence, dining facility equipment, and dining facility staff to support activities outside the scope of the APF food program such as retirements, promotion or award ceremonies, religious activities (retreats, seminars, and so forth), coffee calls, change of command functions, parties, or other similar prohibited functions. Support for such functions must be obtained from sources outside the Army Food Program.

The Army Food program recognizes and promotes the Culinary Arts Program and wants all installations to embrace the spirit to compete and improve the overall perception of Army Food Service Program.



Army Dining Facility Design – Promote New Changes

By
Mr. Roderick Piggott

The traditional role of Army dining facilities to feed three meals a day in a cafeteria style is slowly fading away to a new and improved food station concept which offers a wider variety of items being served. As a member of the Joint Culinary Center of Excellence, Army Center of Excellence, Subsistence (ACES) Operations Directorate, Facilities and Equipment Division (FED), I have witnessed the development and redesigning of new Army dining facilities by Army Corps of Engineers and private contractors. These new standard designs continue to meet the Army's overall goal of providing Soldiers healthy and appetizing meals by incorporating an open-style dining atmosphere such as food court service, carry-out stations, a la carte pay as you go designs, drive through and state-of-the-art food service equipment to support the operation. *Gone...* are the days of the Army's straight-line dining hall feeding style. Soldiers can now move about freely to areas where they feel comfortable to select food items similar to what is offered in industry.



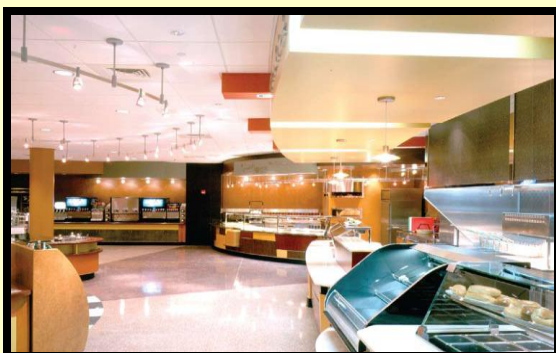
The Army is still committed to designing dining facilities that feed three well- balanced meals. However, the Army's methodology has changed and new strict guidelines are now in place on how to design these facilities. In recent years, the Army has placed emphasis on dining facility designs that are more functional and aesthetically pleasant in an attempt to attract and retain Soldiers' patronage in their local dining facilities. The overall goal is still in place; however, the new goal is to provide our Soldiers increased variety and quality options comparable to colleges and major feeding establishments such as commercial chain restaurants. The pictures shown below provide a comparison or example on how the Army is virtually focusing on developing new feeding facilities. The intent is to capture the old saying "outside the gate experience" eating in civilian restaurants or food courts within today's Army dining facility designs.



Civilian Food Court



Army Food Self Service Line



Civilian Food Court



Army Food Self Service Line



Army Food Self Service Line



Army Food Self Service Line

What platforms and tools can a Food Program Manager (FPM) use to present change?

The Installation Planning Board (IPB) or real property planning boards serve as a platform to help the commander identify his or her future needs for the installation. FPM can assist in regards to providing input on his or her dining facility capture recorded from service order maintenance records or Installation Status Report (ISR). This information will help ensure actions necessary to correct deficiencies, reliability and contribute to sustainable development for new feeding facilities. In addition, FPM can use the Department of the Army, DA Form 4549, Dining Facility Modernization Plan Development, as another tool to help provide guidance for the formulation and implementation of future enlisted personnel dining facilities as well as new construction, modernization, improvement planning and full mobilization planning. The FPM should also receive assistance from the installation's Master Planner to help ensure information use to fill the form out is accurate and complete.

Who plays a major role in the development of Army Dining Facility design?

In the Army, there are three important participants in the development of Army dining facility design, starting with the installation's local command. It is up to the installation commander to identify the need for a new, modernized, or enlarged dining facility and initiates the project development process with the installation Master Planner. Second, the Army Corps of Engineers Center of Standardization for Army Dining Facilities is responsible for standard designs and/or review of all Army facility designs. Third, the Joint Culinary Center of Excellence (JCCoE), ACES, sets the standard for all Army food service operations and determines the facilities and equipment requirements to perform the operations. ACES OD is the agent for the Army Chief of Staff for Installation Management (ACSIM) and the Installation Management Command (IMCOM). Each organization's mission is outlined in AR 30-22, The Army Food Program.

How can we help you?

The JCCoE, ACES Operations Directorate is committed to **SUSTAINABILITY** initiatives by soliciting new and improved ideas from the Army Corps of Engineers, Army users, professional designers, architects, colleges and major restaurant owners. Some of those ideas include the Leadership in Energy and Environmental Design (**LEED**) program and the promotion of Go Green initiatives in Army dining facilities designs. It is ACES'OD full-time role to continuously move forward with new ideas that will provide the Soldiers and customers a better overall Army feeding experience. The Facilities and Equipment Division has posted information and examples on the JCCoE website with updated Army standard designs and DA Form 1391, Military Construction Project Data Request form to assist the installation FPM and Master Planner in preparation for future new construction, modernization and renovation. Next time you visit an Army dining facility, enjoy your new and improved facility design.

Remember! We are here for you.

Walk-in Refrigeration Goes High Tech: It's Cold in There (Part two of two)

By
Mr. Ryan Mebane

Part one of this article discussed the new technologies, regulations, and rules surrounding new state-of-the-art walk-in refrigeration. Part two will list and discuss specific aspects of the new machines.

Walk This Way: Walk-in Basics

Size matters. A few things must be considered when deciding on a new walk-in. Perhaps the most important aspect to consider is what size walk-in will be needed. Sizing your walk-in depends heavily on your anticipated volume and the amount of open area or free space that can be dedicated to cold storage. Walk-ins come in an array of sizes from as small as about 5' per side up to warehouse sized cold rooms, and can be ordered in practically any size in between in 1' increments. Most are available in two or three standard heights, however, custom heights are also available. Because cooling more or even less space than you need is inefficient, getting the right size is very important.

Pre-fabricated or custom. Walk-ins are made by assembling interlocking insulated panels into walls, floor and ceiling. Most manufacturers make pre-fabricated (pre-fab) units in standard sizes that you can drop into place. Pre-fabs are an option when you can spec the walk-in on new construction and put it in place during framing, before the walls have gone up. Weatherized units also can be dropped in place on a slab outdoors, right outside the kitchen, for example, if you're expanding and don't have interior space. Many manufacturers also offer a small selection of walk-ins in standardized sizes that can be shipped within five to 10 days. The major advantage between the standardized sizes and pre-fab models is that the standardized sizes are assembled on site, so they can fit them into an existing space.



Custom Made Walk-in Freezers and Refrigerators

In most cases, especially when replacing a unit in conjunction with a renovation (i.e. Training Barracks Upgrade Project) or dining facility upgrade, existing Army dining facilities and in some cases even newly constructed dining facilities, have enough individual design quirks to warrant a custom walk-in. Most manufacturers build these units to meet a dining facilities dimensions and specifications, assemble and test them in the factory, then disassemble them for shipment to the designated dining facility.

Compressor sizing. In most cases, refrigeration systems are sized at the factory for the specific walk-in being built. Compressor sizing depends on not only the size of the walk-in, but what its intended use is going to be (e.g. cold storage, cooling products) as well, and how much food goes in and out during the day.

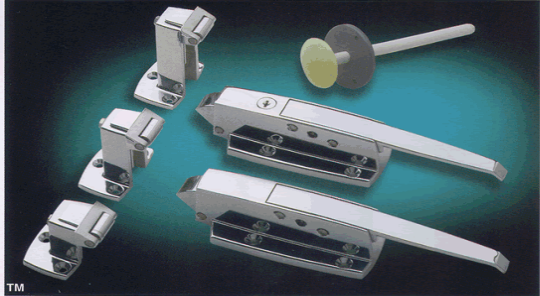
When determining a compressor's size be mindful of your geographic location. A walk-in in Southern California will have to be sized about 20% larger on average than one in northern New York for the same application. The difference is attributed to the different loads on the compressors from ambient temperatures of these very different locations. Compressors perform differently due to elevation; the higher the elevation the harder the compressor has to work. Therefore, even if your dining facility's size is identical from one area or installation to another, you should spec your walk-ins to reflect the dining facility's location.

Construction and finishes. Modular interlocking insulated panels for the walls, floor and ceiling are typically constructed of aluminum or steel with a galvanized aluminum coating, but they come in a range of materials and finishes. Walls typically are aluminum but can be spec painted zinc-prepped steel, painted aluminum, smooth anodized aluminum, embossed aluminum or stainless steel. Floor options consist of embossed coated steel, stainless steel, or embossed or smooth aluminum. Walk-ins for Army dining facilities must meet standards and design requirements as spelled out in TB MED 530.6-3, 6-9, 6-11.

Smooth finishes are easier to clean. Embossed surfaces—often called stucco finishes—are used on exteriors and on floors so they are less slippery. Some heavy-duty floors have an embossed diamond-tread pattern. Floors typically are constructed to handle heavy loads but most manufacturers offer optional extra-reinforced floors for safe use of hand trucks or heavier loads on large floor areas. Walk-in freezer floors must be insulated unless the building floor is insulated to the required R-value of 32 (or 36 in California, Connecticut, Maryland, Oregon and Rhode Island).

Shelving. Like walk-ins themselves, shelves can be constructed of a variety of materials, from ABS plastic to heavy-gauge stainless wire, depending on your needs and budget. Some are finished in epoxy paint to prevent corrosion, and newer shelving materials now sometimes include antimicrobials to help keep them more sanitary. Standardized shelving systems are available with all walk-ins, and most manufacturers offer customized shelving that will fit the dimensions of the walk-in that has been specified. Custom shelves typically can be fabricated to desired lengths and heights in 1" increments.

Door handles and locks. Other than the compressor and fans, the only moving parts in a walk-in are the door and handle. Handles, hinges and door gaskets get the most use next to the compressor, so make sure they're heavy duty. Some manufacturers offer a third hinge as an option on doors that get a real workout; there are a few manufacturers that offer the third hinge as a standard equipment, and most have designed handles to take the abuse. During the selection process, it is important to look for or ask about the availability of reinforced door latches. Some other options to consider are keyed locks, a hole for a padlock hasp, and or an optional security bar.



TM

W19 SERIES Designed especially for walk-in refrigerators and freezers

■ Available in Polished Chrome or Satin Chrome finish

HEAVY-DUTY CONSTRUCTION...to provide the impact resistance required in heavy traffic areas. The latch body is constructed of reinforced die cast Zamak and furnished with a solid handle. All inner working parts and back plate are manufactured of **SOLID STAINLESS STEEL**, unlike competitors models that can rust and leave unsightly stains on doors.

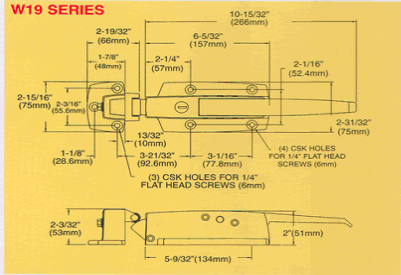
TAMPER PROOF DESIGN...eliminates pilferage of costly food stocks. Bolt cannot be retracted from the outside when latch is cylinder locked or padlocked. Yet with safety inside release mechanism occupants can safely exit even if latch is locked or padlocked.

FRICTION FREE OPERATION...provided by utilizing roller bolt retraction combined with roller strike action. Eliminates wear and allows doors to close smoothly and easily without slamming, while offering superb gasket compression.

EASY LIFT HANDLE...user friendly requires minimal hand pressure to completely retract bolt from strike. Low 1-1/2"(38mm) handle rise eliminates tugging and wrist twisting.

EASILY ADJUSTED STRIKE ASSEMBLY offers variable offset adjustment permitting field adjustment for door gasket wear.

W19 SERIES



EXTRA HEAVY-DUTY SPRING MODEL AVAILABLE UPON REQUEST... IDEALLY SUITED FOR TRUCK BODY APPLICATION

NSF COMPONENT

MODEL NO.	DESC.	FINISH	OFFSET
W19-1000	NO CYLINDER LOCK	POLISHED CHROME	
W19-1000-C	WITH CYLINDER LOCK	POLISHED CHROME	-1/8" TO 3/8"
W19-1000-SN	NO CYLINDER LOCK	SATIN CHROME	(-3mm to 10mm)
W19-1000-C-SN	WITH CYLINDER LOCK	SATIN CHROME	
W19-1500	NO CYLINDER LOCK	POLISHED CHROME	
W19-1500-C	WITH CYLINDER LOCK	POLISHED CHROME	3/4" TO 1-5/8"
W19-1500-SN	NO CYLINDER LOCK	SATIN CHROME	(19mm to 41mm)
W19-1500-C-SN	WITH CYLINDER LOCK	SATIN CHROME	
W19-2000	NO CYLINDER LOCK	POLISHED CHROME	
W19-2000-C	WITH CYLINDER LOCK	POLISHED CHROME	1-5/8" TO 2-1/2"
W19-2000-SN	NO CYLINDER LOCK	SATIN CHROME	(41mm to 64mm)
W19-2000-C-SN	WITH CYLINDER LOCK	SATIN CHROME	

INTERCHANGEABLE WITH KASON #58, #59 & #77

Walk-in Cooler Door Handles and Locks

Keep Things Cool

Perhaps the single most important thing that dining facility managers can do to keep their walk-ins running at peak performance is keeping them properly maintenance and clean. Maintaining your dining facility's walk-in coolers and freezers is fairly easy and simple. First, a clean walk-in is much more efficient than a dirty one. While most dining facility personnel are trained to keep the interior and exterior clean and sanitary, personnel should be aware of some key components can sometimes be overlooked. Below is a list of components that should be cleaned and inspected regularly:

- **Door gaskets.** Keep clean and pliable. Replace when worn.
- **Hinges and door closers.** Check regularly for proper opening.
- **Condenser and fan.** Keep clean and free of grease so they can do a more effective job of transferring heat. Since most of you will use remote refrigeration systems that will mean a trip up to the roof for someone on a regular basis.
- **Condenser and drain lines.** Keep them clear and schedule checks of the seals where they enter the building.

Beyond checking these areas, it makes sense to schedule servicing every three months if your system is self-contained and every six months if it is remote. To help keep walk-in users on top of maintenance schedules, many new walk-ins are equipped with control systems that perform self-diagnostics that are programmed to warn users when components are working too hard or require service, which can reduce the need for service calls.

Temperature monitoring systems also can help predict when walk-ins need service. These systems, which can be wired or wireless, track temperature, humidity and whether or not the door is open on walk-ins. Most have options for sounding an audible alarm or sending e-mail, text message or voicemail alert when set points are out of spec. Many manufacturers offer temperature monitors as optional equipment now, or you can purchase them from outside suppliers. It is important that dining facility managers keep accurate records of their walk-ins temperature. By tracking temperatures, it is easy to know when equipment needs servicing. A walk-in that goes out of temperature specs during the night when no one's opening the door, for example, may be going through defrost cycles more than necessary, putting undue strain on the compressor.

Prescription for Energy Savings

All the new prescriptive mandates for walk-ins are designed to improve energy efficiency. Manufacturers are taking many of them a step beyond what is required, though, and offering additional savings with standard or optional features. Some of these features include;

Automatic door closers or strip curtains. Many refrigeration companies now make doors with spring-loaded hinges as standard equipment (though other types of door closers are permitted as well). Some offer hinged strip doors and air curtains as optional equipment in addition to the door-closing hinges. Some plan to spec future strip doors as standard equipment in combination with spring-loaded hinges.

Lights. Many manufacturers offer more energy-efficient fluorescent lights as an option to incandescent bulb fixtures, but more now make boxes with compact fluorescents as standard equipment. The new rules say interior lights must produce at least 40 or more lumens per watt. Expect to see more vapor-proof CFL fixtures offered as standard equipment. Many boxes also are available with sensors that turn off lights when no one is in the walk-in to save even more energy. Now optional, more makers will be offering energy-saving light systems as standard soon, too. Also dining facility managers and installation food program managers should keep in mind when determining the specifications of a new walk-in that according to TB MED 530.6-17(c) minimum light intensity will be 10 foot-candles of light at a distance of 30 inches or 75 centimeters above the floor in walk-in refrigeration units and dry food storage areas.



Vapor-proof CFL fixtures

Glass doors. Walk-in doors often are spec'd with a glass panel. According to Foodservice Equipment Reports Magazine, freezers now must have triple-pane glass that's either gas filled or comes with heat-reflective treatment. Similarly, cooler doors must have double-pane glass that's gas filled or comes with heat-reflective treatment. Cooler door glass also can be triple-paned, which some makers offer as an option.



Walk-in Coolers with Glass Door Panel

Anti-sweat heaters around door and window frames also have to meet new efficiency standards. Heaters on freezers shouldn't draw more than 7.1W/sq. ft. of door opening. For coolers, heaters shouldn't draw more than 3.0W/sq. ft. Some manufacturers offer an optional heater control that automatically turns off the door frame heater if the box goes above a set temp—45°F, for example—when employees have the door open to put away deliveries.

It is easy to see that walk-ins are evolving into very sophisticated and technologically advanced pieces of equipment. And while they have always been pretty self-sufficient, they are also becoming even more efficient and user friendly, buy keeping users updated on their operational status. Though not mandated, alarms also are offered on many models, usually as an option. Simple alarms, such as audio alarms that signal an open door or a walk-in temp that's too high sometimes, come as standard equipment on some models. More sophisticated options include temperature monitoring with automatic phone dialing and wireless capability.

Note: this article was written for information purposes only and is not intended to direct Army food service personnel to purchase or replace current equipment with the equipment discussed in this article.

Energy Star Program Continues to Grow

By
Mr. Ryan Mebane

Over the past three years, the Environmental Protection Agency's (EPA) Energy Star program has expanded its Energy Star designation to several commercial cooking equipment categories, including fryers, hot-holding cabinets, solid-door refrigerators and freezers and steam cookers. The Energy Star program also started to focus on ice machines and warewashers to add to the Energy Star equipment list. Just recently, Energy Star has started researching griddles and ovens as well as updating the specifications for refrigeration and freezer equipment.

New Categories

Because of everyone going "green" and being more proactive on conserving water, it is no wonder that water intensive food service equipment (FSE) now garners the entire spotlight. At the top of that list are ice machines and dishwashing machines. These two items are the newest categories of foodservice equipment to start down the spec development road. Ovens and griddles are also in the queue.

"Ice machines represent a product category that the EPA has seen increased interest in over the last several years, given that they offer both water and energy saving opportunities," says Rebecca Duff, project manager with ICF International, the Washington, D.C., firm that was contracted to support EPA on the Energy Star program.

The EPA has announced in November 2006 its intention to open the new spec development process for ice machines. EPA released its first draft of the specs in early 2007 and immediately following, ice machine manufacturers had the opportunity to submit their comments on proposed energy performance levels. "The goal was to finish both the ice machine and warewasher specs by the end of 2007," Duff says.



In conjunction with EPA's spec development, the Department of Energy (DOE) also looked into ice machines, thanks to the Energy Policy Act (EPACT) of 2005. Under EPACT the DOE is required to set federal minimum efficiency standards for cube-type automatic commercial ice makers with average daily capacity of 50 lbs. to 2,500 lbs. Makers of such equipment had until Jan. 1, 2010, to meet the new minimum standards.

By mid 2007, the EPA had begun preliminary market and engineering research on griddles and ovens.

“We’re hoping to present draft specifications at a stakeholder meeting held in conjunction with the National Restaurant Association Show [in May],” says Rachel Schmeltz, Energy Star product manager. “There’s a lot of interest from the industry, and we think this category will move relatively quickly.”

Rewriting the Specs

Industry advances and moves by other government agencies can also lead the EPA to update existing specs, which is happening now with refrigerators and freezers (Foodservice Equipment Reports, February 2007).

The refrigerator and freezer category has seen numerous spec updates in the ten years since earning the Energy Star. Not surprising, this category is regulated by EPACT, which required current Energy Star levels for commercial refrigerated equipment by 2010. Ironically, according to Rebecca Duff, the EPACT requirement actually makes Energy Star’s specs the minimum standard, thus EPA had to raise their standard to ensure that the Star continues to represent the most energy-efficient equipment available.

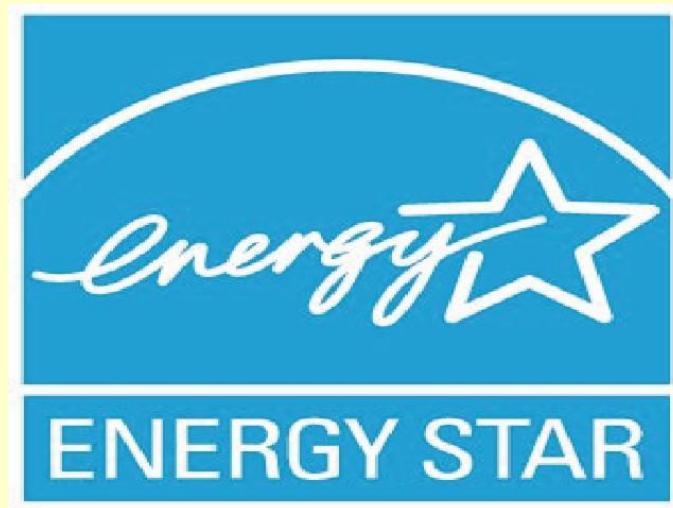


The new standard forced EPA to collect plenty of additional data and industry input before moving ahead. “When we make the specs more stringent, some products that are currently Energy Star-qualified may not be any more,” Schmeltz says. “We have to consider the impact that that would have on our manufacturer partners and their product lines.”

When the first warewasher specifications draft was released to the industry in May 2007, usage requirements were based solely on water use. However, because of new categories being added (griddles and ovens) and recent interest by energy utility companies, EPA has been forced to consider and research idle energy use in addition to water use. Idle Energy is the rate of FSE energy consumption while it is maintaining or holding at a stabilized operating condition or temperature. Idle energy is sometimes referred to as the standby energy rate.

More Steamer Data Requested

It has been noted by many food service industry professionals that some Star-qualified products need more info in their Energy Star Website listings so that end users can make better decisions when selecting new FSE. This is especially true when it comes to steamers. In the case of steamers, the EPA has asked steamer manufactures to send in water-use specs for their Star-qualified equipment. "Water use is not becoming part of the specs—it's a voluntary reporting initiative," Schmeltz explains. "Adding water use information gives operators additional information with which to compare equipment." The new information will be posted on Energy Star's Qualified Products page in monthly updates at www.energystar.gov/products.



Go to the Website

To learn more about Energy Star certified FSE, it is recommended that Food Program Managers (FPM) and Dining Facility Managers (DFM) look at the Energy Star Web page. Once on the site go immediately to the section created specifically for commercial foodservice professionals, including links to Star-qualified products, the Food Service Technology Center and case studies. In addition, when ordering new FSE for their dining facilities, FPMs and DFMs should visit the Energy Star Best Practices Tools, spreadsheets that show examples of energy and water savings that come from using energy-efficient equipment. All the information listed above and much more can be found at www.energystar.gov/cfs. While on the site also look for the "Save Money, Save Energy" section, where you will find links to Excel sheets for full- and quick-service operations.

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Who Belongs at the Food Service Management Boards and Who gets the Minutes?

By
Ms. Priscilla Dolloff-Crane

In the last few years, many installation and command food programs have seen tremendous changes in responsibilities, staffing and key leadership. IMCOM has stood up, BRAC is underway, Forces are deployed, and Stay Behind Operations continue. With all of those changes, we have observed that Food Service Management Boards (FSMB) roles and reporting processes have become quite variable throughout the Army. A couple of those observations are that the membership of many FSMBs and the distribution of minutes have not been in accordance with Army Food Program policy.

So, a little background might help in getting all aboard on what right looks like. Installation FSMBs, historically known as Menu Boards, are a long standing component of the Army Food Program. AR 30-22, The Army Food Program, paragraph 3-54 provides the characteristics of the board and DA Pamphlet 30-22, Operating Procedures for the Army Food Program, appendix G provides the preparation of the FSMB minutes. The purpose of the FSMB is to provide an interchange of information between food service personnel, the food service management staff, and the prime vendor suppliers regarding expected subsistence requirements. The meetings provide the Food Program Manager (FPM), on behalf of the commander, an opportunity to share assessments, communicate requirements, review processes and calibrate resources.

The primary function of the board is to review the garrison menu against standards and develop the needed planning to effect implementation at each dining facility to meet standards. Changes can be made as required to meet the needs of the command or installation, meet nutrition goals and incorporate the desires of the diners within the allocated resources. Selection of the right ingredients, with the better nutrition profiles, is a great start to getting it right. But, if you don't have the information on portion size, cost, nutrition data, possible allergens, preparation instructions, seasonal or local availability there at the time the products are considered, how can you know the better choices are being made? Make the vendors bring ALL the information that is important for you to know, to include nutrition data; taste is very important but what the food does TO and FOR you matters even more.

While each installation has its own unique factors to consider when convening an FSMB, there are common features as well. These include assembling the participants as specified in the regulation (or more frequently as necessary), achieving at least the minimum membership at the FSMB, reviewing essential topics, DETAILED reporting of the proceedings within the Minutes, and distributing the Minutes for all participants, local and higher commands, and the Food Program Management chain.

Each command and installation should check how it is convening the FSMB, how it is evaluating menu, catalog, ingredients against nutrition and menu standards, how diner feedback is considered, and ensure compliance with AR 30-22 and DA Pam 30-22. These directions include, but are not limited to, the following points: how often, who attends, and where do the Minutes go? Details are in the Reg and the Pam but a quick summary should get you to open the books and see "what else" is there to consider. Are you hitting the basics? You should know that Active Army FSMBs will be conducted at least quarterly. Full-time dining facilities of the Reserve Component (RC) will convene similarly. Other RC FSMBs will meet annually or more frequently at the call of the chairperson. Also, you should know that Participants include Mandatory and Optional members, and the mandatory group includes Voting and Non-Voting roles.

. See AR 30-22 Para 3-54 for a detailed review of the participants for CONUS and OCONUS, but as a general rule, the Mandatory Voting members must include: the Chairperson, FPM or individual designated by the commander; Surgeon's representative (dietitian); Subsistence Supply Manager or designated Class I supply representative; and representatives from all supported major subordinate commands to include other service representatives receiving support from the installation. OCONUS voting membership also includes the appropriate Defense Supply Center- Philadelphia (DSCP) account manager. Many installations are not getting the full team assembled when the meetings are scheduled and coordination is being made. Please do try harder, with longer lead time on the coordination if some of these key players have not been regularly attending your sessions.

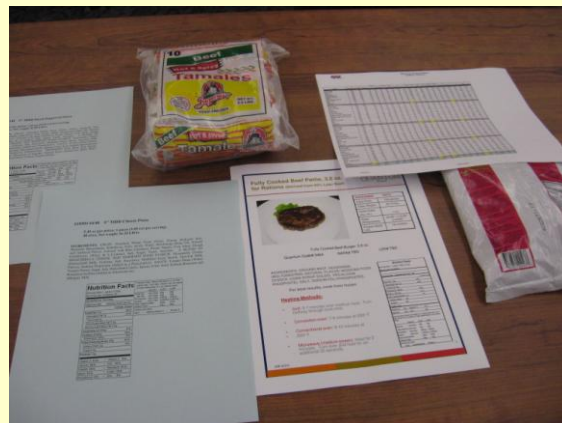
The other points to remember are that the required distribution of the minutes is provided in Appendix G of DA Pam 30-22. In addition to the command distribution, and containing the appropriate command signatures, the Food Program Manager should ensure timely submission of the minutes to Army G-4 and to the Quality Assurance Division, Operations Directorate-Army Center of Excellence, Subsistence of the Joint Culinary Center of Excellence. Submission of the **signed** minutes via email is both acceptable and preferred. However, postal or fax transmissions remain approved methods. The reports provide an opportunity for the Army Food Program to conduct trend analysis across the program, and to discern techniques and procedures of value to the entire program. We discover and share some of these great teaching points in this very same newsletter.

To Whom and Where do you send those minutes? Priscilla Dolloff-Crane, Joint Culinary Center of Excellence, Army Center of Excellence, Subsistence, Operations Directorate, Quality Assurance Division, 804-734-3071(DSN 687) fax 804-734-3034 (DSN 687) or the PREFERRED way, via email to priscilla.dolloffcrane@us.army.mil

Mailing address: 1831 Adams (or A) Ave, BLDG 4225 room 303B, Fort Lee VA 23875-1601

And thank you for the excellent discussions that appear in your Minutes – it is obvious that there is much good progress in the works.

Bon appetite



The Action Plan By CW4 Ellen M. Magras

Do you have a favorite action hero or a character that you just absolutely wish you were? Growing up, I took a liking for Linda Carter as Wonder Woman. Maybe because she was pretty and had a 6 inch waist or maybe because she was a woman and had power. Regardless of who our favorite action figures are, we tend to connect with people or things that *do* something. That is how I look at the Action Plan. It is a formal, written document that *does* something.

In accordance with AR 30-22, The Army Food Program, paragraph 3-13, the Action Plan will note deficiencies in dining facility (DFAC) operations with regard to regulatory policy and procedure and will also contain recommended corrective measures. AR 30-22 states the Action Plan will be submitted by the appropriate Food Advisor (FA) to the Commander having operational control of that DFAC, on a quarterly basis. For the Reserve Component (RC), it will be submitted annually. In DA PAM 30-22, Operating Procedures for the Army Food Program, paragraph 3-8, the process is explained in a little more detail. The DA PAM 30-22 states the Action Plan will address the following areas for both garrison and field operations and each major area has at least four to five sub-categories: Administration, Subsistence, Sanitation, Food Safety, Personnel, Equipment, and Resource Management. If all of these areas are properly addressed, the Action Plan would be a useful and informative tool.

While conducting Food Management Assistance Team (FMAT) visits, there is a trend noted on the quality of the Action Plans submitted and in some cases, the absence of them. The FMAT not only reviews the Action Plans but all other required actions by the Major Subordinate Command (MSC) Advisory Personnel to include account Validation and Analysis, Operational Reviews, and Dining Facility Evaluations. The FMAT observed Action Plans that state there are “No Deficiencies” throughout the entire document or minimal information provided. Some Action Plans are not being submitted at all by the respective FA or MSC support personnel and allow for a missed opportunity to not only assist the dining facility manager (DFM), but also the diners that support the operation. Some Action Plans do not properly offer the best recommendation to address a deficiency. This may be due to a lack of information or training. And lastly, for those Action Plans that are submitted, the quality simply needs improvement. There is a valid effort made by some FAs to comply with regulatory guidance and we have seen a few good ones in the field; however, there is a need for additional emphasis in the preparation and timely submission of the Action Plan. There are many benefits to the Action Plan which will be discussed.

The Action Plan is a necessary management tool and mandated communication between the respective FA/MSC advisory support personnel and the Commander. Also, the Action Plan is reviewed by the installation Food Program Manager (FPM) and used to inform the Installation Commander on common deficiencies noted (DA PAM 30-22, para. 3-8-d). The Action Plan should address overall operations involving not only the facility, but the food service personnel—both military and civilian. The Action Plan is an all-inclusive document that shares information for a 90-day period, addresses current account and inventory status, support and services provided by the Preventive Medicine and Veterinary Activity, Recognition Programs, competency and efficiency of the food service management and staff. It should address training and equipment needs that are vital for the Commander to know and provide support. The Action Plan can excite the Commander when the information is shared. One of my favorite Dr. Phil clichés is “You cannot acknowledge what you do not know.” Any and all other pertinent information with regards to the operation of the DFAC should be shared and documented in this communication with the Commander. The Action Plan is a means for the FA to build and share proper writing and correspondence skills and a means to relay technical competency, daily oversight of the operation, and the relationship with the DFM. Commanders do not like to be surprised at the end of the fiscal year (FY) with information that the account status was over spent and does not meet requirements as mandated in DA PAM 30-22, 3-45. Accounts that close the FY at over spent (more than \$500) will require a Financial Liability Investigation of Property Loss (FLIPL) and this FLIPL will need to be submitted to the Joint Culinary Center of Excellence (JCCoE) if over \$4000. The Action Plan will document current status and remedial courses of action developed between the FA and the DFM and will give the Commander a reasonable assurance the operation will meet regulatory compliance. Here is an example of what the Action Plan can *do*.

The FMAT is prepared to provide FAs and other supervisory personnel assistance on the proper submission of the Action Plan. FPMs are encouraged to support the FAs as needed in ensuring this action is conducted as part of the daily oversight of Army food operations. Now let's see what this information will *do* for you.

The General Subject Technical Manual (GSTM) 4-41.12, Food Program Operations, which once officially approved by the Department of the Army (DA), will supersede the current FM 10-23-2, Garrison Food Preparation and Class I Operations Management. This manual is available for review on the Joint Culinary Center of Excellence website and is a very good source for *training* on the proper conduct and submission of the Action Plan. This manual (pages 5-4 and G-5 to G-8) shares a user-friendly explanation and great example of what the Action Plan should look like. Although we cannot officially reference this manual during missions, the FMAT recommends respective FAs use this document for training purposes and prepare and submit the Action Plan in accordance with regulatory guidance. When properly prepared and submitted as directed, the Action Plan will *do* the things it was intended to *do* even if it does not have a magic wand or make a sound like Kaboom!

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Purchasing Green Cleaning Products: Potential Impacts on Food Service Facilities

By
CPT Myra Rairdon

Sustainability and going "Green" is the way ahead as we search for renewable resources and a more sustainable lifestyle. Buying organic products, recycling, purchasing alternatively fueled vehicles, and choosing energy rated products all make important contributions toward protecting the environment. The U.S. Army is establishing itself as a leader in sustainability initiatives. "The Army's 2007 Sustainability Report marks the first time a U.S. government agency is reporting its sustainability measure using the framework and indicators established under the Global Reporting Initiative (GRI)." (U.S. Army, 2008). You can see many of the Army's sustainability success stories by installation on the U.S. Army Environmental Command's website at <http://aec.army.mil/usaec/sustainability/index.html>

The Army has an established Green Procurement (GP) program. GP is the purchase of environmentally preferable products and services in accordance with one or more of the established Federal procurement preference programs such as Affirmative Procurement (AP), energy efficiency, and environmentally preferable purchasing. As a member of a Federal agency the Army is required by law (RCRA, Executive Order 13101, the Federal Acquisition Regulations, and the "Farm Bill") to establish and support the GP program.

Current focus on purchasing green cleaning and sanitizing products combined with Prime Vendor programs and the availability of IMPAC cards make this an important educational issue for food service facility managers. Food Program Managers, Dining Facility Managers and Contracting Officer Representatives (COR) must take precautions when trying to shift toward these widely advertised greener cleaning products.

The claims that certain cleaning products are safer for the environment and safer for the user make these tantalizing choices as we seek to replace harsh and sometimes dangerous chemical cleaners. Companies will often use marketing techniques that appeal to our desire to be earth friendly. Problems may occur when sales personnel or company advertising state or imply that the Green products are equally effective as their commonly used chemical counterparts. Green cleaners may not list the ingredients or may use vague terms such as "biodegradable surfactants". It is important for managers and users to know what specific ingredients are in a product even if the product has been certified by a third party as being Green.

Being Certified as a Green Product Does Not Mean a Cleaner or Sanitizer is Approved For Use in a Food Service Facility

A major concern in food service facilities is the ability of the product to properly clean and sanitize in accordance with the 2002 Technical Bulletin, Medical 530 (TB Med 530), Occupational and Environmental Health Food Sanitation. TB MED 530 requires that all chemical antimicrobials and chemical sanitizers applied to food contact surfaces will meet the requirements for sanitizing solutions as specified in 21 Code of Federal Regulations 178.1010. All phenolic compounds are prohibited as a sanitizer on food contact surfaces.

Personnel are authorized to use the United States Department of Agriculture's (USDA) List of Proprietary Substances and Nonfood Compounds authorized for use under USDA inspection and grading programs for approved chemical sanitizers and detergents (TB Med 530, ch. 11, para. 7). The Environmental Protection Agency (EPA) and the Food and Drug Administration (FDA) food code define "sanitization" of food-contact surfaces as a 99.999% reduction of disease-causing microorganisms within 30 seconds. Products must demonstrate at least a 99.999% reduction in the number of test microorganisms (bacteria) within 30 seconds in order to meet EPA and FDA Food Code approval.

Currently, sanitizing solutions used on food contact surfaces are regulated by and must be registered with the Environmental Protection Agency (EPA). You should only use sanitizing chemicals approved by the EPA. Today, sanitizing solutions used on food processing equipment and utensils are regulated by the Environmental Protection Agency (EPA) under the Federal Insecticide, Fungicide and Rodenticide Act (FIFRA) and section 408 of the Federal Food Drug and Cosmetic Act (FFDCA). In the past, products used for sanitizing must also be approved by the FDA as a food additive, because ultimately that is where the sanitizer will end up. However, on August 3, 1996, the Food Quality Protection Act (FQPA) became law. FQPA altered the jurisdiction over certain antimicrobial substances, including hard-surface sanitizers. The FDA has approved more than 46 sanitizing solutions for use on food contact surfaces. The majority of these solutions are not completely eco-friendly. Issues with Green cleaning products are that many of the products do not list demonstrated antimicrobials chemicals as ingredients. A majority of these green cleaning products are not registered as EPA approved sanitizers.

Heat sanitizing is considered "Green"; however it is impossible to immerse bulky food contact surfaces for the required amount of time. While the Army and the rest of the world continues to seek a more sustainable future, the majority of antimicrobial "Green" cleaning products are still in their infancy as far as replacing traditional antimicrobial cleaning products. Ensuring that products meet the required sanitization standards require that managers and CORs be prudent and cautious when exploring options to replace traditional cleaners and sanitizers in their food service facilities. Remember any approved Green Cleaner or Sanitizer will have an EPA Registration number for its labeled use. If you have any questions, please contact the Joint Culinary Center of Excellence, Food Safety and Defense Office at (804)734-4287.

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JCCoE Bids Farewell to Food Service Family Members

“Leaving the Ranks”

Saying goodbye is never easy when you have invested and believe so passionately in what you are doing. This is certainly true in the case of LTC Robert Barnes, LTC Diane Helinski, CW4 (P) Ronald Biddle, CW5 Daniel W. Ormsby, CW4 James T. Christensen and MSG (P) Neil St. Helen. They have given so much to so many during their tenures of supporting the Army Food Program. Although their positions were very different in nature their goal was certainly the same; supporting warriors.

LTC Robert Barnes Jr
Director
Joint Culinary Center of Excellence
Fort Lee, VA



LTC Barnes Jr provided unmatched professionalism and leadership to the Joint Culinary Center of Excellence, Fort Lee, Va from 20 Sep 2008 thru 9 Jul 2010. His profound leadership and charismatic approach in day-to-day operations nurtured a positive relationship within the JCCoE family and extended throughout the Army food service community.

He believes in leading from the front and was the guiding force for many Joint initiatives, competitive forums, and new programs such as the 92G Soldier Accreditation program and Common Food Management System.

LTC Barnes was instrumental in the newly revamped standards for the annual culinary arts competition and the development and execution of an Enlisted Aide of the Year competition just to name a few that will mark him as “The first Director of the Joint Culinary Center of Excellence.”

LTC Robert Barnes Jr leaves behind a legacy of caring and enthusiasm that will be sorely missed.

The JCCoE family wants to wish the Best for LTC Barnes in his future endeavors and Thank You for what you do for Soldiers every day.

HOOAH!!!

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LTC Diane Helinski
Army Food Program Nutrition Advisor
Joint Culinary Center of Excellence
Fort Lee, VA



LTC Diane Helinski's July arrival at ACES OD began many improvements in nutrition for the Army Food Program. LTC Helinski quickly earned the title as the Army Food Program Nutrition Advisor. She is departing ACES for Fort Sam Houston to join the Office of the Army Chief Dietitian (COL George Dilly). ACES OD will miss her daily presence but is pleased that the relationship continues. Ms. Renita Graham will continue as resident dietitian within the ACES OD Quality Assurance Division.

We are glad to have had LTC Helinski on the team of ACES OD and will look forward to the continuous improvement in healthy choices for soldier feeding.

JCCoE Bids Farewell to Food Service Family Members

“Leaving the Ranks”

Saying goodbye is never easy when you have invested and believe so passionately in what you are doing. This is certainly true in the case of LTC Robert Barnes, LTC Diane Helinski, CW4 (P) Ronald Biddle, CW5 Daniel W. Ormsby, CW4 James T. Christensen and MSG (P) Neil St. Helen. They have given so much to so many during their tenures of supporting the Army Food Program. Although their positions were very different in nature their goal was certainly the same; supporting warriors.

CW4 (P) Ronald Biddle
Senior Food Safety Officer
Joint Culinary Center of Excellence
Fort Lee, VA



The feelings are bittersweet as JCCoE, ACES OD congratulates CW4 Ronald Biddle on his selection to Chief Warrant Officer 5. In early August, Chief Biddle will depart the JCCoE for his new position in the stand-up of the new US Army Public Health Command.

Since July 2006, Chief Biddle has maintained the liaison between the Army Food Program and the Veterinary Command. While assigned to the ACES Operations Directorate he was instrumental in the development of veterinary condemnation policies for foodservice operators. He contributed in an exceptional manner many actions even those that were MOS immaterial. One such action proved to be the successful development of the concept of Soldier training and development which has led to the 92G Credentialing Program.

There is no question that he will be missed as a member of the JCCoE, ACES OD Quality Assurance Division in the primary role as a Senior Food Safety Officer. We are sure that his forward advances will lead to the continuous improvement in food protection and safety supporting our Army and its Soldiers.

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Daniel W. Ormsby
Food Advisor
US Army Reserve Command
Fort McPherson, GA



CW5 Daniel W. Ormsby, former Food Advisor of the US Army Reserve Command (USARC), Fort McPherson, Georgia; it means retirement after 43 years of dedicated service. CW5 Ormsby retired on 9 April 2010 at the USARC Headquarters. MG Marvin G. Back (USAR, RET) was the guest speaker. His family and a host of friends were in attendance.

CW5 Ormsby like so many others who have gone before him gave his entire adult life to serving our Country. However demanding the life of a Soldier; he was able to balance it all with a wonderful marriage of 40 years, six children and fourteen grandchildren.

CW5 Ormsby was truly an icon in the food service community and will be missed by peers and subordinates alike. As with many others who have retired you just can't replace 43 years of experience over night. During his long and distinguished career CW5 Ormsby enhanced the careers and touched the lives of many Soldiers in the Army, Army Reserves and National Guard.

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James T. Christensen
Food Advisor Reserve Component
Joint Culinary Center of Excellence (JCCoE)
Fort Lee, VA



CW4 James T. Christensen, Food Advisor Reserve Component, Joint Culinary Center of Excellence (JCCoE), Fort Lee, Virginia; has a Permanent Change of Station (PCS) to the Virginia State Guard Joint Force Headquarters (JFHQ) Fort Picket, VA. CW4 Christensen will serve as the JFHQs State Policy and Action Officer.

Over the past three years CW4 Christensen has served in a dual capacity as a member of the National Guard Bureau (NGB), Command Logistic Review Team (CLRT) and as the JCCoE Reserve Component Food Advisor. During his tour with JCCoE CW4 Christensen's exemplary performance of duty has greatly enhanced the overall Army Food Program.

His position has certainly supported his role as the eyes and ears for NGB, JCCoE, and the Quartermaster School in food service operations. In this position, CW4 Christensen overcame major communication and information barriers; encouraged a cohesive working relationship; and created clear understanding of working differences between NGB, USAR and Active Duty forces.

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MSG (P) Neil St. Helen
Chief Food Operations Management NCO (FMAT) Food
Joint Culinary Center of Excellence (JCCoE)
Fort Lee, VA



MSG(P) St Helen will be leaving JCCoE to attend the USASMA this summer. He has enhanced the careers of Soldiers and touched the lives of many.

However demanding the life of a Soldier; he was able to balance it with two children, age 10 and 15. MSG St Helen personally thanked the JCCoE for their leadership, support and mentorship. The FMAT will lose a great NCO.

The Army will gain an outstanding Sergeants Major.



Top Cooking Tips from Our Favorite Celebrity Chefs

Barefoot Contessa, Ina Garten suggests: When entertaining, "Choose really simple things like Roast chicken — everybody needs to know how to make that! — roast carrots, and chocolate pudding for dessert. I mean, who wouldn't like that?"

Source: [WireImage](#)

Upcoming Events

Independence Day Celebration

4 July 2010

Labor Day Celebration

6 September 2010